

KUNJANI

STELLENBOSCH · SOUTH AFRICA

KUNJANI CHENIN BLANC 2020

ORIGIN: Stellenbosch

VINEYARDS

The Bottlery area was blessed with good rain and excellent growing conditions for the Chenin Blanc 2020. The harvest started off slow, but in February a heat wave caused a surge in grapes ripening. However, extra care was taken to ensure grapes were harvested at their optimal ripeness and the resulting wine shows intense concentration, depth and vibrancy. The grapes are from the Kliprug and Rooiland vineyards on Kaapzicht in Stellenbosch. The Kliprug is planted with bush vines in 1982 and classified as “old vines”, making it 38 years old in 2020. The Rooiland vines are planted in 2011 and are trellised. Both Kliprug and Rooiland are dry land (unirrigated). The soil profiles of both vineyards are topsoil of decomposed granite and subsoils of deep, well-drained clay.

VINIFICATION

The grapes were harvested between 17 and 27 February, 40% of which was fermented in barrel using indigenous yeast. The balance of 60% was fermented in stainless steel tanks using Anchor Alchemy 1 yeast which produces a lot of esters in the wine that gives lovely stone fruit and floral characteristics. No barrel maturation took place. After fermentation, the wine is racked off the lees, protein stabilised, filtered, and finally bottled. This final blend comprises 96.4% Chenin blanc with a dash of Rousanne and Verdelho.

TASTING NOTES

A pale lemon colour with a slight green tinge presents itself in the glass. On the nose an array of fruit aromas develop as the wine is exposed to oxygen. Expect Golden Delicious apples, Forelle pears, tropical pineapple, white guava, yellow stone fruit and tart quince. The palate is dry with a medium+ acidity, low tannins, medium alcohol, and a pleasing full-flavoured intensity. There is an excellent follow through from the nose to the palate. The wine is youthful but generous and rich in style due to a large portion being fermented in oak, offering the best of both worlds – slight oak and richness, as well as bountiful fruit and freshness.

ANALYSIS

RS:	6.00 g/l
pH:	3.41
TA:	5.5 g/l
Alcohol:	13.28%

AGEING POTENTIAL

Ready to enjoy now but with excellent ageing potential for up to 4 years until 2024.

FOOD SUGGESTIONS

Seared tuna, chicken korma or chicken liver parfait and toasted brioche with apple chutney.

